

**First Place Winner  
2000 Connecticut Final and the 2000 New England Final  
Two-Crust Apple Pie Contests**

Rose Calello has won three consecutive Connecticut Finals with her two-crust apple pie recipe. This year, she was also able to come home with the first place trophy from the New England Final. Here's your chance to bake the recipe of a true champion!

**Rose Calello, North Haven, CT**

**Nana's Apple Pie**

**CRUST:**

- 2-1/4 cups flour
- 3/4 tsp salt
- 1/2 cup butter flavored Crisco
- 6 Tbs Crisco shortening
- 3 Tbs light brown sugar
- 4-5 Tbs cold water
- 1 egg white slightly beaten

**FILLING:**

- 7 Golden Delicious apples (sliced thin)
- 2/3 cup sugar
- 2-1/2 Tbs flour
- 3/4 tsp cinnamon
- 1/4 tsp nutmeg
- pinch of salt
- 1 tsp lemon juice
- 1 T butter

Filling: Place apples in large bowl. Add lemon juice, toss lightly. Combine sugar, flour, cinnamon, nutmeg, and salt. Toss with apples until coated. Set aside.

Crust: Combine flour and salt. Cut in shortening. Dissolve brown sugar in water. Add to flour mixture. Toss lightly with fork. Form into a ball. Divide dough in half. Roll out to fit 9" pie plate. Place apples into crust. Roll out top crust. Dot apples with butter. Moisten edges of bottom crust. Place top crust over apples. Trim crust, flute edges. Brush top with egg white. Bake at 375 degrees for 1 hour until filling is bubbly and crust is golden brown.

**Chelsea's Apple Pie**

**CRUST:**

- Pastry for 9 inch two crust pie:
- 2 cups white pastry flour
- 1 tsp salt
- Generous 2/3 cup Crisco
- 5 Tbs cold water
- 1 Tbs sugar

**FILLING:**

- 3/4 cup sugar
- 1/2 cup all purpose flour
- 1/4 tsp nutmeg
- 1/2 tsp cinnamon
- dash salt
- 6 cups thinly sliced pared tart apples.

Mix flour, salt and sugar in bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl. Roll out on floured pastry cloth with floured stockinet-covered rolling pin. Bake 45 min. at 400 degrees.

**Second Place Winner - 2000 Connecticut Final  
Two-Crust Apple Pie Contest**

**Chelsea Woolfenden, Willington, CT**

**First Place Winner  
BIG E Apple Crisp Contest**

**Patricia Evans, Norwich, CT**

**Apple Crisp**

**FILLING:**

- 4 cups sliced & peeled Cortland apples
- 1/2 cup sugar
- 1/2 tsp cinnamon

**TOPPING:**

- 1 cup brown sugar
- 1-1/4 cups flour
- 1 cup rolled oats
- 1/2 cup butter
- 1/3 cup shortening
- 1/2 tsp salt

Place apples mixed with sugar and cinnamon in the bottom of a greased 10" x 6" x 1-1/2" baking pan. Combine brown sugar and sifted flour, oats, and salt in a bowl. Cut in butter and shortening as for pastry and sprinkle over the apples. Bake at 375 degrees for 40 minutes or until crisp and brown. Makes 6 servings.

**Other delicious apple recipes: From the Connecticut Apple Marketing Board and Connecticut Department of Agriculture cooking contest. Everyone was invited to bake their best recipe using Connecticut grown apples, then everyone sampled the tasty fare and voted for their favorite. The results were too close to call, but all the recipes are Ummm, Ummmm Good.**

**Julie Trowbridge, Hampton, CT**

**Apple Cake**

**FILLING:**

- 6 apples (cored & peeled)
- 3/4 cup sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 Tbs cornstarch
- 1/4 cup water
- 1 yellow cake mix
- 2 sticks butter, melted
- 1 cup walnuts

Mix together ingredients for filling. Cook covered over medium heat, stirring occasionally, until apples are soft. Pour into greased 13" x 9" baking pan. Sprinkle cake mix over apples. Sprinkle walnuts over cake mix. Drizzle melted butter over cake mix. Bake at 350 degrees for about 55 minutes.

**Faith Casarella, South Windsor, CT**

**Apple Walnut Squares**

- 4 cups apples, peeled & coarsely chopped
- 2 eggs
- 2 tsp vanilla
- 2 tsp baking soda
- 2 tsp cinnamon

- 1-3/4 cups sugar
- 1/2 cup vegetable oil
- 2 cups flour
- 1 tsp salt
- 1/2 cup chopped nuts

**TOPPING:**

- 1 cup confectioners sugar
- 1/2 tsp vanilla
- 1-1/2 Tbs lemon juice
- 1 Tbs water

Combine apples and sugar - set aside. In large mixing bowl mix eggs, oil and vanilla, beating for 1 minute. Add combined dry ingredients alternately with apple mixture. Stir in walnuts. Bake in greased and floured 13" x 9" x 2" pan at 350 degrees for 45-50 minutes, or until done. Do not underbake. When cake is cooled, drizzle topping on cake.

**Jane Slupecki, Union, CT**

**Apple Cheesecake with  
Caramel Apple Topping**

**Cheesecake crust:**

- 1-1/2 cups apple cinnamon oat cereal, crumbled
- 1/4 cup sugar
- 1/4 tsp cinnamon
- 6 Tbs margarine, melted

**Caramel Apple Topping:**

- 6 medium apples
- 3 Tbs lemon juice
- 5 Tbs butter
- 9 Tbs brown sugar
- 1/2 tsp cinnamon

**Cheesecake:**

- (2) 8 oz pkgs cream cheese
- 1 cup sugar
- 1/2 cup applesauce
- 1/4 tsp cinnamon

- 3 eggs
- 1 cup sour cream
- 2 Tbs sugar
- 1 tsp vanilla

Preheat oven to 300 degrees F. Blend together all items for crust in bowl. Press into bottom of 9 inch spring form pan. Blend together cream cheese, sugar, applesauce and cinnamon. Add eggs, one at a time until well blended. Pour into prepared pan. Bake for 1 hour. Shut off oven, open oven door and leave cake in oven for 1/2 hour. Blend sour cream, sugar and vanilla together. Carefully spread this mixture of top of cake, and return the cake to the oven, with no heat on and with oven door open for an additional 1/2 hour. Refrigerate for 3 hours or over night.

Add lemon juice to about 3/4 quart of water in large bowl. Peel and slice apples, putting into the water to prevent browning. Melt butter in a large cooking pan with a tight cover. Drain apples, add to cooking pan. Cover. Cook apples until soft, about 10 minutes. Remove cover, add brown sugar. Lower heat. Cook, stirring frequently, for about 15 more minutes. Cool. Serve with cheesecake.

### Swiss Almond Apple Cake

**CAKE:**

- 2/3 cup sugar
- 1/2 cup butter or margarine, softened
- 2 eggs
- 2 Tbs lemon juice
- 2 cups flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup strawberry preserves
- 4 apples, peeled, cored and thinly sliced

**TOPPING:**

- 1 cup ground almonds
- 1/2 cup sugar
- 1/2 cup sour cream
- 2 eggs, beaten
- 2 Tbs flour
- 1 tsp grated lemon peel

**GLAZE:**

- 1/4 cup powdered sugar
- 1 to 2 tps lemon juice

Heat oven to 350 degrees. Grease and flour 9 or 10 inch springform pan. In large bowl, combine 2/3 cup sugar and butter; beat until light and fluffy. Add 2 eggs and 2 T lemon juice; beat until well blended. In small bowl, combine 2 cups flour, baking powder and salt; blend well. Add to egg mixture; beat at low speed until well blended. Spread in prepared pan. Spoon preserves over batter, carefully spread to cover. Top with apple slices; slightly press into batter. In medium bowl, combine all topping ingredients; blend well. Pour over apples.

Bake at 350 degrees for 55 to 65 minutes or until apples are tender, edges are light golden brown and toothpick inserted in center comes out clean. Cool 10 minutes. Carefully remove sides of pan. In small bowl, blend glaze ingredients until smooth; drizzle over cake. Serve warm or cool. 16 servings.

### Janet Jenkins, Bristol, CT

### Apple Stir and Bake Cake

Preheat oven to 350 degrees. Grease 13" x 9" baking pan.

**CAKE:**

- 4 cups thinly sliced apples, cored and peeled
- 2 cups sugar
- 2 cups flour
- 1-1/2 tsp cinnamon
- 1 tsp salt
- 2 tsp baking soda
- 2 eggs
- 3/4 cups cooking oil
- 1 tsp vanilla

**TOPPING:**

- 1 cup sugar
- 8 Tbs butter
- 1/2 cup cream or evaporated milk
- 1 tsp vanilla

Stir together apples and sugar in a large bowl. Add dry ingredients and stir well. In separate bowl beat eggs, oil, and vanilla. Stir this mixture into apple mixture until well blended. Fold in nuts. Pout into well greased 9" x 13" baking pan. Bake at 350 degrees for 50 minutes or until toothpick inserted in center comes out clean.

To prepare topping, put all ingredients into saucepan and bring to a boil over medium-high heat, stirring constantly. Cook for 3 minutes.

Serve warm topping over apple cake.

### Jesse Jones, Colchester, CT

### Gala Fruit Salad

- 4 Gala apples - cored and peeled
- 3 oranges - peeled and seeded
- 3 bananas- peeled
- 1 can fruit cocktail, drained
- 1 can pineapple tidbits, drained
- 1/2 cup chopped walnuts
- 1 small jar maraschino cherries - diced
- whipped cream or non-dairy topping

Dice apples. Section oranges and dice. Slice bananas. Place fruit into large bowl. Add fruit cocktail, pineapple and walnuts. Dice about 3/4 jar of maraschino cherries and add to fruit mixture with 3 Tbs juice. Mix together. Top with whipped cream or non-dairy topping. Slice remaining maraschino cherries in half and place on top of fruit salad for decoration.

Note: Fruit salad can be stored for several days, but if it is not to be used right away, omit bananas and add shortly before serving.



For free apple and pick-your-own guides listing CONNECTICUT apple growers, directions and hours call:  
Connecticut Apple Marketing Board  
(860) 713-2503

